

0700 - 1100

BREKKY COCKTAILS

bloody mary
vodka, worcestershire, tabasco,
celery, tomato, lemon, salt, pepper
15 smoked vodka 18

rusty pearl
sparkling moscato, amaro,
rosemary, lemon zest 14

COFFEE

long black 3.8
latte 4.1
cappuccino 4.1
flat white 4.1
hot chocolate 4.1

LIVITY

silverbeet, celery, mint,
apple, pineapple, lemon
9.5

seasonal harvest
fruit blend
9.5

beetroot, carrot, celery,
apple, lemon, parsley
9.5

BREAKFAST

o△ eggs your way, roasted tomato, toast 12.5 add bacon 18.5

o△ fry up, eggs your way, bacon, chipolatas, hash browns, tomato, mushrooms, toast 28

△ brioche french toast, bacon, real maple, caramel banana 25

o salmon pastrami, watercress, red onion, ricotta, capers, 63 degree egg, rye 26

▲ red bean & manchego quesadilla, avocado, lime, coriander, fried egg 18 chorizo 24

●▲ giddy'up granola, chia seeds, almond milk, coconut yoghurt, compote 15.5

o△ eggs hollandaise, brioche, coastal greens, smoked salmon or serrano ham 23

beef short rib hash, corn, cactus, tomatillo, smoked corn puree, fried eggs 18

●▲ french crepes, grapefruit, rhubarb, swiss meringue crumble 18.5

▲ banana bread, honey truffle mascarpone 18

TOAST

italian loaf 5.5
gluten free, rye 7.5
fruit & nuts 10
whole grain 5.5

EXTRAS

bacon, salmon, chipolatas 6
hashbrowns, avocado, truffle 5
egg, baked beans 3
portobello mushrooms 4

KIDS BREKKY

cheese, bacon n egg muffin 8
crepes, maple, ice cream 8.5
mini fry up 12

JUICE

cloudy apple 4.5
cranberry 5.5
guava 5.5
orange 4.5
pineapple 4.5
tomato 4.5
pink grapefruit 5.5

T2

lemongrass & ginger, peppermint,
sencha green, chai, earl grey,
english breakfast
4.5

- o gluten free option
- gluten free
- △ vegetarian option
- ▲ vegetarian

we use margaret river free range eggs
public holiday surcharge 15%

1130 - late

PIZZAS

- ▲ margarita, tomato, basil, bocconcini 22
- ▲ potato, thyme, talleggio 25 chicken 29
- ▲ pumpkin, pine nut, blue cheese 24
serrano ham 29

CHEESE

- quince, muscatels, lavosh,
pickles, fresh fruit
one 15 two 24 three 30

SIDES

- ▲ gnocchi, peas, chervil cream 10
- ▲ chickpea, broad bean, zucchini,
preserved lemon, ricotta 12
- asparagus, red quinoa,
63 degree egg, anchovy 12
- ▲ roast seasonal veg, rosemary salt,
vanilla honey 8

we use rise & co artisan bread
public holiday surcharge 15%

SMALL

- ▲ sourdough, jersy farm olive oil, balsamic pearls 10.5
- ▲ homage to pumpkin, roasted, raw, puree, hazelnut, sesame, rye 18 / 26
- free range pork, peas, jamon, chawanmushi, wasabi 20
- ▲ tempura tofu, asparagus, togarashi, seaweed jam 18
- smoked kangaroo, quinoa, sheep's yoghurt, mint oil, pickled walnuts 20
- grilled octopus, cucumber, sesame, sake 12
- ▲ zucchini bhajis, tamarind chutney, raita 12.5

baby squid, capsicum roullie, leek ash, chives, lime 16

BIGGER

- beef cheek, pappardelle, tomato ragu, truffle parmesan 36
- cape grim beef, cured yolk, mustard, mushrooms, hand cut chips, nori salt 39.5
- duck breast & confit leg, shiitake, hazelnut, baby leek, kipfler potato, kohlrabi 36
- miso glazed local fish, dashi cucumber, enoki, turnips, squid MP
- wagyu burger, brioche, tobacco onions, swiss cheese, beetroot remoulade, fries 28
- tempura spanish mackerel, mushy peas, chips, tartare 29
- ▲ beetroot, radicchio, gorgonzola, toasted walnut 18.5 white cut chicken 26

SNACKS

- beef short rib, smoked
mashed potato, black truffle 14
- grilled chorizo, lemon 12
- softshell crab sliders, brioche,
cucumber kimchi 18
- buttermilk chicken wings,
chilli caramel 18
- ▲ fries, aioli 10

- gluten free option
- gluten free
- ▲ vegetarian option
- ▲ vegetarian

WINTER WINES

singlefile, pinot noir	12 60
alkoomi, shiraz	9 40
mc henry hohen, smg	10 45
harewood, pinot noir	10 45